

appetizers

Baked Brie

Baked Brie topped with walnuts and candied whisky Served with a French baguette \$9.50

Vietnamese Spring Rolls

Shrimp, pork and assorted Asian vegetables rolled in rice paper and served crispy with a traditional nouc nam sauce \$6.50

Hot Spinach and Artichoke Dip

Smooth, creamy dip with chopped spinach, artichoke hearts, tomato, melted cheese, served with tri color tortilla chips \$6.50

Grilled Satay Skewers

Marinated in lemon grass and seasoning's served on a bed of organic field greens
Choice of:
Chicken \$7.95 Shrimp \$8.95

Kobe Sliders

Three mini Kobe Burgers topped with Camembert cheese drizzled with white truffle oil \$9.95

Calamari with Banana Peppers

Lightly battered crispy Calamari with Banana Peppers served with marinara sauce \$8.95

20 RR suggests the Longhammer IPA for our Calamari



hand crafted wings

our chicken wings are made like no others. We gently roast them with our signature spice rub and fry golden brown. We have two signature preparations to choose from. Hope you enjoy!

20 RR suggests the Smuttynose IPA for our Wings

Dragon Wings

Sweet and Spicy wings tossed in our sauce and finished with a bourbon whisky
1/2 dozen \$6.95 dozen \$11.95

Buffalo Wild Wings

Spicy chicken wings roasted with spices, fried crispy, tossed with special house sauce and served with a blue cheese dressing
1/2 dozen \$6.95 dozen \$11.95

Classic Garden Salad

Bed of organic field greens, tomato, cucumber, alfalfa sprouts, onion and bell pepper tossed with our roasted garlic and shallot balsamic dressing \$4.95

Soup Du Jour

Chef's inspiration \$4.95

French Onion

Homemade Au Gratin style \$ 5.95



sandwiches

served with fries

Brat wurst

Topped with sauerkraut and served with French fries \$8.95

Philly Cheese Steak

With grilled onion, peppers, American cheese served with French fries \$8.95

Pulled Pork Sandwich

Shredded pork slow cooked with our sweet smoky chipotle sauce. Served with French fries \$8.95

Turkey BLT

Turkey club stacked with bacon, lettuce and tomato \$8.95

Grilled Pastrami Reuben

Topped with sauerkraut and thousand island dressing. Served with French fries \$8.95

Southwest Cajun Chicken

Grilled chicken on a Southwestern flat bread topped with bleu cheese, lettuce, tomato, onion and roasted red pepper.
Served with French fries \$9.95

custom burgers

4 Steps in creating your perfect custom burger

Step #1 Select Your Burger

- Certified Black Angus \$8.95
- Salmon \$10.95
- Bison \$10.50
- Portobello \$7.96
- Kobe Beef \$9.95
- Grilled Chicken \$7.95

Step #2 Get Creative

American Cheese \$1.49 • Swiss Cheese \$1.49
Applewood-Smoked Bacon \$1.79
Camembert Cheese \$1.99 • Bleu Cheese \$1.49
Monterrey Jack Cheese \$1.49 •
Portobello Mushroom \$1.79 • Roasted Pepper 1.29

Step #3 Top it off

Spinach • Fresh Tomato Slices • Leaf Lettuce
Olives • Raw Sliced Red Onion
Alfalfa Sprouts • Banana Peppers

Step #4 Sauce it up

Cucumber Wasabi Mayo
Jack Daniels Barbeque • Peppercorn Parm
Hellmann's Mayo • Ancho Chipotle
Honey Mustard

If your looking for a treat, try the Belhaven Scottish Ale.

Its light caramel copper full bodied beer that will compliment Beef, Chicken or Game

"The best poet in world is the man who delivers our daily bread" :the local baker

Pablo Neruda

"The only time you should eat diet food is while your waiting for the steak to cook"

Julia Child The French Chef

